KAHLÚA®
IMPORTED
FROM SUNNY MEXICO
KAHLÚA
Licor de Café
RECIPE BOOK

KAHLÚA®

welcomes you to a world of unique flavor and infinite mixability.

The good times of your life deserve the pleasure of the world's most versatile liqueur.

In drinks, Kahlua mixes magically. With milk or coffee, vodka or cognac—in countless combinations.

In food recipes, Kahlua actually enhances the flavor of other ingredients. As it blends and mingles, there are subtle delights; the traditional becomes an adventure—the new, a creation!

There are so many ways Kahlua may share the special times in your life. Within these pages, we invite you to discover why Kahlua is like no other liqueur in the world.

Extra copies of the Kahlua recipe book are yours . . . just for the asking! Order as many as you wish . . . for special friends, or as welcome additions to your gift of Kahlua. Simply write to: **Kahlúa, Dept. RE, P.O. Box 230, Los Angeles CA 90078-0230.**

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Kahlúa Cream Colada

1 ½ oz. Kahlua
1 oz. rum
½ oz. cream
1 oz. cream of coconut
2 oz. unsweetened pineapple juice
½ oz. lime juice

Add ½ cup crushed ice and blend smooth.

Kahlúa Chocolate Hummer

1 oz. Kahlua
1 oz. light cream
2 large scoops of chocolate ice cream

Blend briefly.

Kahlúa Strawberry Cream Daiquiri

1 ½ oz. Kahlua
½ oz. rum
½ oz. lime juice (1 tbs.)
4 medium, ripe strawberries (½ cup sliced)
1 oz. half & half
½ cup finely crushed ice

Combine all ingredients in chilled blender. Buzz smooth. Garnish with mint sprig and strawberry. Makes two drinks.

Kahlúa Banana Cream Fizz

2 oz. Kahlua
1 oz. rum
1 sliced banana
¾ oz. lime juice (1 ½ tbs.)
2 oz. half & half
1 cup finely crushed ice
1 oz. chilled club soda

Combine all ingredients except soda in blender. Buzz smooth. Pour into 10 oz. glasses. Add club soda. Garnish with bananas and cherries. Makes two drinks.

Kahlúa Pola Bear

1 ½ oz. Kahlua
1 oz. vodka
Vanilla ice cream (1 scoop)

Blend briefly.

LET THE ADVENTURE BEGIN—with brunchtime, coffeetime, or throw-another-log-on-the-fire time . . . and these great tastes of Kahlua turning moments into memories!

Kahlúa & Coffee
Add 1 oz. Kahlua to a cup of steaming hot black coffee.

Kahlúa & Hot Chocolate
Add 1 oz. Kahlua to a steaming cup of hot chocolate, stir and top with a generous helping of whipped cream.

Kahlúa, Cognac & Cream
1 oz. Kahlua
½ oz. cognac. Add cream, over ice.

Kahlúa Cinnamon Raisin Rolls

- 1 package active dry yeast
- ¼ cup very warm water
- ⅓ cup boiling hot milk
- ¼ cup shortening
- ¼ cup granulated sugar
- ½ teaspoon salt
- 2 ¼ cups sifted all-purpose flour
- 1 large egg, beaten
- Spiced Raisin Sugar Filling
- Kahlua Pan Syrup

Soften yeast in water. Combine hot milk, shortening, sugar and salt in mixing bowl. Add 1 cup flour and beat well. Add egg, yeast and remaining flour and mix to moderately stiff dough. Turn out on floured board. Knead gently to smooth out and round up dough. Cover and let rise until double in bulk, 50 to 60 minutes. Meanwhile, prepare Spiced Raisin Sugar Filling and Kahlua Pan Syrup. When dough has risen, turn out and roll to rectangle, about 16 x 12 inches, on lightly floured board. Spread with Spiced Raisin Sugar Filling. Roll up like jelly roll, starting from long side. Cut into 12 slices, about 1½ inches diameter. Arrange slices in 9-inch round cake pan prepared with Kahlua Pan Syrup. Press slices to flatten slightly. Let rise in pan until almost double in bulk, about 25 minutes. Bake in moderately hot oven (375 degrees F) for 20 to 25 minutes, until richly browned. Remove from oven. Let rolls stand in pan 5 minutes, then turn out upside down onto serving plate. Spoon reserved Kahlua Pan Syrup over top. Makes 12 rolls.

Spiced Raisin Sugar Filling: Beat ¼ cup softened butter, ⅓ cup granulated sugar and ¾ teaspoon cinnamon together until smooth. Beat in 1 tablespoon Kahlua mixed with ⅓ cup coarsely chopped raisins.

Kahlúa Pan Syrup: Measure ¼ cup butter, ⅓ cup light brown sugar (packed), 1 tablespoon light corn syrup and ¼ cup Kahlua into small saucepan. Bring to simmering. Reserve ⅓ cup syrup to spoon over baked rolls. Turn remainder into 9-inch round cake pan.

Kahlúa Swirl Cake

Streusel Filling

- 2 cups sifted all-purpose flour
- 1 teaspoon baking powder
- ¾ teaspoon baking soda
- ¾ teaspoon salt
- ½ teaspoon mace
- 1 ¼ cups sugar
- ½ cup softened butter or margarine
- 2 eggs
- 1 teaspoon vanilla
- ¾ cup dairy sour cream
- ¾ cup Kahlua

Kahlúa Glaze
Prepare Streusel Filling. Resift flour with baking powder, soda, salt and mace. Combine sugar, butter, eggs and vanilla in large mixer bowl. Beat 2 minutes on medium speed. (Batter may appear curdled.) On lowest speed, blend in flour alternately with sour cream and Kahlua. Turn ⅓ batter into a greased and floured 9-inch tube pan (9 cup capacity). Cover with ½ Streusel Filling and second third of batter, then with remaining Streusel. Top with remaining batter. Bake below center of moderate oven (350 degrees F) for 45 minutes, or until cake tests done. Remove from oven and let stand in pan 10 minutes. Invert onto cake rack and cool to lukewarm. Spoon on Kahlua Glaze. Makes 1 (9-inch) cake.

Streusel Filling: Mix together ⅓ cup brown sugar (packed), ⅓ cup chopped pecans, ¼ teaspoon each cinnamon and mace.

Kahlúa Glaze: Beat 2 tablespoons soft butter, ¾ cup sifted powdered sugar and 1 tablespoon Kahlua together until smooth. Spread over top of slightly warm cake.

THE KAHLÚA CREAMS—
Each one, frrresh...as only fresh milk or cream can make it. And recipes as naturally good as the mood you're in...when guests applaud your supremely creamy efforts!

Kahlúa Hummer
1 oz. Kahlua
1 oz. light rum
Add two large scoops of vanilla ice cream and blend briefly.

Kahlúa Black Russian
1 oz. Kahlua
2 oz. vodka over ice in an old-fashioned glass.

Kahlúa & Fresh Cream
1 oz. Kahlua
4 oz. of cream or milk on the rocks.

Kahlúa White Russian
1 oz. Kahlua
2 oz. vodka over ice
Add milk or cream. For something special, add ice cream and blend.

Kahlúa Chocolate Velvet
⅓ cup Kahlua
½ teaspoon instant coffee granules
½ teaspoon vanilla
2 (1 oz.) squares unsweetened chocolate
4 (1 oz.) squares semi-sweet chocolate
5 large eggs, separated
¼ teaspoon cream of tartar
⅓ cup superfine sugar
Measure Kahlua, coffee granules, vanilla and chocolate into 1-quart saucepan. Place directly over low heat (or, set pan in shallow pan of hot water over low heat). Stir now and then until chocolate melts and mixture is smooth and thick. Meanwhile, beat egg yolks well in small mixer bowl. Beat in chocolate mixture. When mixture is cool, beat egg whites with cream of tartar to soft peaks. Gradually beat in sugar to make meringue. Beat half the meringue into chocolate mixture until smooth. Fold in remaining meringue. Turn into 1-quart serving dish (or individual dishes). Cover and chill until firm.

If desired, decorate with whipped cream and white or semi-sweet chocolate curls.
Chocolate Curls: Draw a vegetable peeler across surface of warm 1-oz. semi-sweet chocolate square. Chocolate should be slightly warmer than room temperature.
Makes 8 servings (1 quart).

Kahlúa Cheesecake Surprise
Zwieback Crust
2 envelopes unflavored gelatin
½ cup Kahlua
½ cup water
3 eggs separated
¼ cup sugar
⅛ teaspoon salt
2 (8 oz.) packages cream cheese
1 cup whipping cream
Shaved or curled semi-sweet chocolate
Prepare Zwieback Crust. In top of double boiler, soften gelatin in Kahlua and water. Beat in egg yolks, sugar and salt. Cook over boiling water, stirring constantly, until slightly thickened. Beat cheese until fluffy. Gradually beat in Kahlua mixture; cool. Beat egg whites until stiff but not dry. Beat cream stiff. Fold egg whites and cream into cheese mixture. Pour into prepared pan. Chill 4 or 5 hours, or overnight. Remove from refrigerator 15 minutes before serving. Decorate with shaved or curled chocolate. Makes 12 servings.
Zwieback Crust: Blend 1½ cups fine Zwieback crumbs, and ⅓ cup each sugar and melted butter together. Press firmly over bottom and halfway up sides of a 9-inch springform pan. Bake in a moderate oven (350 degrees F.) 8 to 10 minutes. Cool.
(To add flavor, spoon a little Kahlua over each serving).

Kahlúa Black Russian Pie
1 cup cream-filled chocolate sandwich cookie crumbs (about 14 cookies)
2 tablespoons butter, melted
24 large marshmallows
Baker's solid semi-sweet chocolate for curls (optional)
½ cup cold milk
⅛ teaspoon salt
⅓ cup Kahlua (3 ounces)
1 cup whipping cream
Combine cookie crumbs and butter in an 8-inch pie pan. Mix well and press firmly in an even layer over bottom and sides of pan to form a crust. Place in freezer until firm. Meanwhile, melt marshmallows with milk and salt over hot water. Cool until mixture will mound on a spoon. Stir in Kahlua. Beat cream stiff and fold into the marshmallow mixture. Chill about 30 minutes, until mixture holds ripples when stirred lightly. Turn into chilled cookie shell, and freeze firm. Before serving, arrange a circle of chocolate curls in the center (optional) and cut into wedges.
Makes one 8-inch pie.

KAHLÚA & COFFEES, please—Drinks from far away places…desserts so close to home. Welcome everywhere, Kahlua brings the world to your world with this international sampling.

Kahlúa & Iced Coffee
Add 1 oz. Kahlua to a glass of iced coffee.

Kahlúa Kioki Coffee
1 oz. Kahlua
½ oz. brandy, fill with hot coffee and top with whipped cream

Kahlúa Mexican Coffee
1 oz. Kahlua
½ oz. tequila. Fill with hot coffee and top with whipped cream.

Kahlúa Cafe Don Juan
Coat rim of 8 oz. stemmed glass (or goblet) with lemon, then dip-coat in granulated sugar. Hold glass over flame, turning until sugar melts and adheres to rim. Pour ¾ oz. rum into glass, ignite, swirl glass slowly to keep liquid flaming for several seconds. Now, working fast, add 1 oz. Kahlua to the flaming liquid, all the while swirling the glass, and allow to continue to flame until sugar on glass rim turns brown (caramelized). Swirl glass at all times to prevent the hot glass from cracking. Next, pour normal strength hot coffee until ¾ inch from top of glass, or below the line of caramelized sugar. Top off with 1½ teaspoons of whipped cream, and serve. Makes one serving.

Kahlúa Coffee Sauce & Ice Cream
A dish of your favorite ice cream topped with a richly delicious sauce.
Kahlúa Coffee Sauce: Boil 1 cup sugar, 1 cup water, 1 tsp. instant coffee, ⅛ tsp. each cinnamon, cloves and nutmeg for 5 minutes. Stir in ⅓ cup Kahlua. Keep mixture hot over candle warmer and serve over ice cream in meringue shells. Top with whipped cream. Also good over cakes, puddings, pancakes, and waffles.

Kahlúa Toffee Bars
Cookie Base
2 large eggs
¼ cup Kahlua
1 cup brown sugar (packed)
¼ cup sifted all-purpose flour
1 teaspoon baking powder
½ teaspoon salt
1 cup flaked coconut
1 cup filberts or pecans, chopped

Prepare cookie base. Spread over bottom of greased and floured (or parchment lined) 13 x 9 x 2 inch pan. Bake in moderate oven (350 degrees F) 10 to 12 minutes. Meanwhile, beat eggs in small bowl. Beat in Kahlua and brown sugar until fluffy. Resift flour with baking powder and salt. Stir into creamed mixture. Fold in coconut and nuts. Pour over partially baked crust and return to oven. Bake 20 minutes longer, or just until top is set. Remove from oven and cool on wire rack. Cut into bars about 1½ x 2½ inches. Makes 2 dozen bars.
Cookie Base: Cream together ¼ cup each butter and shortening and ½ cup firmly packed brown sugar. Stir in 1 cup sifted all-purpose flour, mixing well.
Variation: To make frosted bars, beat 1½ cups sifted powdered sugar, 3 tablespoons softened butter and 1 tablespoon Kahlua together until smooth.
Press through small rosette tube, if desired.

Kahlúa Macaroon Squares
¾ cup almond paste
¼ cup + 2 tablespoons Kahlua (6 tablespoons)
⅓ cup sifted powdered sugar
2 large eggs
1 cup sifted all-purpose flour
¼ teaspoon salt
¼ teaspoon baking powder
½ cup shortening
⅓ cup semi-sweet chocolate pieces
1 cup grantulated sugar
1 teaspoon vanilla
Beat almond paste with 2 tablespoons Kahlua, powdered sugar and 1 egg white until smooth. Spread to an 8-inch square on well-oiled wax paper; chill in freezer to firm-up.
Resift flour with salt and baking powder. Melt shortening in 2 quart saucepan. Remove from heat, add chocolate and stir until melted. Stir in sugar and vanilla, mixing well. Add 1 whole egg and remaining egg yolk and beat well.
Stir in flour mixture alternately with remaining 4 tablespoons Kahlua. Spoon half the batter in greased 8-inch square pan. Turn chilled almond paste filling, paper-side up, on batter and peel off paper. Spread evenly, then top with remaining chocolate batter. Bake in a moderate oven (350 degrees F) for 40 minutes. Remove from oven and thoroughly cool in pan on wire rack. When cold, cut into squares, about 1½ inches. Makes 25 squares.

Kahlúa & Sherbet
Pour Kahlua over your favorite sherbet. A simple but elegant dessert that takes only a minute to prepare.

KAHLÚA & FRIENDS—
Opposites attract when Kahlua brings them together. Start with Kahlua on the rocks. Then experiment. Kahlua has a way of making friends. In recipes, plain or fancy...all become like no other!

Kahlúa & Soda
1 oz. Kahlua over ice, add club soda and a wedge of lime.

Kahlúa on the Rocks
Pour 2 oz. of Kahlua over the rocks. If desired, add a twist of lemon or a wedge of lime.

Kahlúa, Rum & Soda
1½ oz. Kahlua
1 oz. rum over the rocks and fill with club soda.

Kahlúa Irish & Cream
1 oz. Kahlua
½ oz. Irish whiskey over ice. Add cream.

Kahlúa Dessert Quiche

Butter Pastry
1 (8 oz.) package cream cheese
2 teaspoons sugar
¼ teaspoon salt
⅛ teaspoon mace
4 large eggs
¼ cup Kahlua
1½ cups thin cream (half and half)
Fresh fruit (grapes, peaches, apricots, plums)

Prepare Butter Pastry and line pan; chill 1 hour. Set rack below oven center. Place cookie sheet on rack; preheat oven to 375 degrees F. Have all ingredients at room temperature (or warm cream). Beat cream cheese with sugar, salt and mace in small bowl until soft. With mixer running, beat in 1 egg at a time. Add Kahlua. When mixture is smooth, stir in cream. Carefully pour filling into chilled crust. Set filled pan on cookie sheet and bake till filling is barely set in center and golden brown on top (40 to 45 minutes). Cool on wire rack. Serve warm or at room temperature with fruit in season. Makes 8 servings.

Butter Pastry: Mix 1¼ cups sifted all-purpose flour with ¼ teaspoon salt. Cut in ⅓ cup shortening and 2 tablespoons firm butter. Add about 3 tablespoons cold milk, just enough to make stiff dough. Shape into ball and roll out on floured board to an 11-inch circle. Gently fit into cake pan, 8 x 1½ inches. Trim pastry ¼ inch above rim of pan. Turn edge in, shape into rim about ⅛ inch above pan edge.

Kahlúa Souffle

½ cup sugar
1 tablespoon unflavored gelatin
Dash salt
1 cup cold water
½ cup Kahlua
3 eggs yolks, beaten just to blend
1 cup whipping cream, whipped
2 bananas, peeled & sliced
¼ cup chopped nuts
3 egg whites
¼ cup toasted flaked coconut

Make collar of waxed paper or foil for 5-cup souffle dish. Measure enough waxed paper to go around dish with 1 inch overlap. Fold in thirds, wrap around dish—collar should extend 2 inches above dish. Fasten paper with tape. Souffle: combine ¼ cup of sugar with gelatin and salt in saucepan. Add water and Kahlua; cook and stir over very low heat till gelatin dissolves. Stir small amount of hot gelatin mixture into egg yolks then stir yolk mixture into hot gelatin. Cook and stir over very low heat till mixture coats a metal spoon—2 to 3 minutes. Chill till partially set, stirring now and then. Fold whipped cream into gelatin mixture; fold in bananas and nuts. Beat egg whites till foamy; gradually add remaining ¼ cup sugar, beating to stiff peaks. Fold into gelatin mixture. Turn into prepared souffle dish. Chill till firm—5 to 6 hours or overnight. Sprinkle with coconut. Remove collar. Makes 8 servings.

Kahlúa Fudge Brownies

1½ cups sifted all-purpose flour
½ teaspoon baking powder
½ teaspoon salt
⅔ cup butter or margarine
3 1-ounce squares unsweetened chocolate
3 large eggs
2 cups sugar
¼ cup Kahlua
¾ cup chopped walnuts
1 tablespoon Kahlua for tops of bars

Resift flour with baking powder and salt. Melt butter with chocolate over low heat or over hot water. Beat eggs with sugar until light. Stir in chocolate mixture and ¼ cup Kahlua. Add flour mixture; mix well. Stir in walnuts. Turn into greased 9-inch square pan lined in bottom with greased parchment or foil. Bake in center of oven (350 degrees F) 30 minutes, until top springs back when touched lightly in center, and edges begin to pull away from pan. Be careful not to overbake. Remove from oven; cool in pan. When cold, brush top with 1 tablespoon Kahlua. Let stand until thoroughly cold before cutting. Using sharp knife cut into bars 1 x 2⅛ inches. Makes 2 dozen bars.

KAHLÚA HOLIDAYS—
There's extra good cheer when Kahlua joins the celebration. The intriguing flavor of Kahlua always keeps its promise. Noticed, in a round of toasts. Subtle, as it works its magic in traditional desserts. And, our gift in the spirit of the season: the credit is all yours!

Kahlúa & Amaretto
1½ oz. of Kahlua
1 oz. Amaretto over ice and stir.

Kahlúa Straight...
a classic.

Kahlúa Brandy Alexander
1 oz. Kahlua
1 oz. brandy or cognac
Add two large scoops of vanilla ice cream and blend briefly.

Kahlúa & Eggnog
Add Kahlua to your favorite eggnog to taste.

Kahlúa Pecan Pie

Pastry crust
¼ cup butter
¾ cup sugar
1 teaspoon vanilla
2 tablespoons flour
3 eggs
½ cup Kahlua
½ cup dark corn syrup
¾ cup evaporated milk
1 cup whole or chopped pecans
½ cup heavy cream whipped
Pecan halves.

Line a 9-inch pie plate with your favorite pastry recipe. Chill. Set oven at 400 degrees F. Cream together butter, sugar, vanilla, flour. Mix well. Beat in eggs, one at a time. Stir in Kahlua, corn syrup, evaporated milk, pecans. Mix well, pour into pie pan. Bake for 10 minutes. Then reduce heat to 325 degrees and bake until firm (about 40 minutes). Chill. When ready to serve, garnish with cream and pecan halves. Serves 8-10.

Kahlúa Pumpkin Pie

1 (9-inch) unbaked pie shell
1 cup undiluted evaporated milk
½ cup light brown sugar (packed, lump free)
¼ cup Kahlua
¼ cup light corn syrup
1½ teaspoons pumpkin pie spice
½ teaspoon salt
2 large eggs, beaten
1½ cups canned pumpkin
Kahlua Cream Topping

Prepare pie shell. Beat milk, sugar, Kahlua, corn syrup, spice and salt together until blended. Stir in eggs and pumpkin until mixture is smooth. Bake pastry shell in hot oven (450 degrees F) for 7 or 8 minutes until it begins to brown lightly. Stir filling. Pull oven rack part way out and slowly pour pumpkin mixture into shell. Reset heat control to moderately slow (325 degrees F), and continue baking until filling is barely set in center, about 40 minutes. Cool pie on wire rack. Serve with Kahlua Cream Topping. Makes 1 (9-inch) pie.

Pie Shell: Combine 1½ cups sifted all-purpose flour with ¾ teaspoon salt. Cut in ½ cup shortening until particles are size of peas. Sprinkle with 3 to 4 tablespoons cold milk, adding just enough to make a stiff dough. Shape into a ball. Roll out on lightly floured board to a 12-inch circle and fit into a 9-inch pie pan. Trim edge about ½ inch wider than rim of pan. Fold under and flute, building up a high rim.

Kahlúa Cream Topping: Beat 1 cup whipping cream with 1 tablespoon each of powdered sugar and Kahlua, just until stiff. Turn into serving bowl and drizzle 1 tablespoon Kahlua on top.

Kahlúa Eggnog Pie

1 baked (9-inch) Chocolate Crumb Shell
6 tablespoons sugar
1 envelope plus 1 teaspoon unflavored gelatin
¼ teaspoon salt
¼ teaspoon nutmeg
3 large eggs, separated
¾ cups milk
¼ cup Kahlua
1 cup whipping cream
Whipped cream & candied fruit for decoration (optional)

Bake and cool Chocolate Crumb Shell. Stir together 2 tablespoons sugar, gelatin, salt and nutmeg in 2-quart saucepan. Beat egg yolks. Add milk and combine with dry mixture. Cook over moderately low heat, stirring constantly, just until mixture thickens. Do not allow to boil. Remove from heat, cool, and stir in Kahlua. Chill a few minutes. When mixture begins to thicken, beat egg whites to fine foam. Gradually beat in remaining 4 tablespoons sugar, making a meringue. With same beater, beat cream stiff. Fold cream into gelatin mixture, then meringue. If necessary, chill a few minutes until mixture mounds on a spoon. Then turn into cooled crust, and chill 4 to 5 hours or overnight. At serving time, decorate with additional whipped cream and candied fruit, if desired. Makes 1 (9-inch) pie, 8 servings.

Chocolate Crumb Shell: Mix together 1½ cup fine chocolate wafer crumbs, 2 tablespoons sugar and ⅓ cup melted butter. Press over bottom and up sides of lightly greased 9-inch pie pan (1½ inches deep). Bake in moderate oven (350 degrees F) for 5 to 7 minutes. Cool before filling.

KAHLÚA & CANDLELIGHT– When the very special times in your life call for the simplicity of elegance…let Kahlua rise to the occasion. Alone…or in drinks and desserts created to please and delight…Kahlua will capture the warmth and beauty of your hospitality.

Kahlúa Irish Coffee
Add 1 oz. Kahlua, 1 oz. Irish whiskey to hot, black coffee and top with whipped cream.

Kahlúa & Schnapps
1½ oz. Kahlua
¾ oz. Schnapps
Over ice and stir.

Kahlúa Toasted Almond
1½ oz. Kahlua
1 oz. Amaretto
1½ oz. cream or milk–
over ice.

Kahlúa & Brandy
1½ oz. Kahlua
1½ oz. brandy on the rocks.

Kahlúa Mousse

- 1 cup Kahlua
- ¾ cup strong, brewed coffee
- Instant decaffeinated-coffee granules
- 1 cup confectioners' sugar
- ¼ teaspoon almond extract
- 1 envelope unflavored gelatin
- 7 egg yolks, beaten
- 7 egg whites, beaten until stiff
- 1½ cups heavy cream, whipped stiff
- ½ cup heavy cream
- 2 tablespoons confectioners' sugar

Fold waxed paper, 26 inches long, in thirds. With string, tie around 1-quart souffle dish, to form collar 2 inches high. In top of double boiler, combine Kahlua, brewed coffee, ¾ teaspoon coffee granules, the confectioners' sugar, almond extract, gelatin and egg yolks; mix well. Cook over boiling water (water should not touch bottom of double boiler), stirring occasionally, until mixture thickens–10-15 minutes. Remove from heat. Set top of double boiler in a bowl of ice cubes. Let stand, stirring occasionally, until mixture thickens and mounds when dropped from spoon. With wire whisk, using an under-and -over motion, fold egg whites and whipped cream into gelatin mixture. Turn mixture into prepared souffle dish, wine glasses or dessert dishes. Refrigerate, until firm–several hours or overnight. Before serving: in chilled bowl, combine ½ cup heavy cream and 2 tablespoons confectioners' sugar; beat together until stiff. Spoon into pastry bag with a number 6 star tip; decorate as pictured. Sprinkle lightly with coffee granules. If desired, press finely chopped pecans around edge.
Makes 8 to 10 servings.

Creamy Cake Kahlúa

- ¼ pound butter, unsalted
- 3 oz. or ½ cup of almonds, finely chopped
- ⅓ cup sugar
- 1 egg yolk
- ½ teaspoon vanilla
- 7 tablespoons Kahlua
- 1 pint whipping cream
- 18 lady fingers (36 halves)
- 2 teaspoons powdered sugar

Combine butter, almonds, sugar, egg yolk, vanilla and 2 tablespoons Kahlua in the bowl of an electric mixer and beat mixture for 15 minutes. In a shallow dish, combine ⅓ cup cream and 1 tablespoon Kahlua. Rapidly dip each ½ lady finger in the cream and Kahlua mixture, making sure not to soak the lady fingers. Place 12 lady fingers on a serving tray side-by-side to form the first layer. Spread half of the butter and almond mixture over the lady finger layer. Place a second layer of 12 dipped lady fingers on the butter mixture and spread remaining butter mixture on the second layer of lady fingers. Top with the third layer of 12 dipped lady fingers. This now resembles a loaf-shaped cake. Combine remaining cream, Kahlua and powdered sugar and whip until stiff. Frost cake with whipped cream, top and sides. Place toothpicks in cake on top and gently cover with plastic wrap. Refrigerate overnight.

Chocolate Fans:

- 3 oz. semi-sweet chocolate
- 2 tablespoons Kahlua

Combine chocolate and Kahlua in the top of a double-boiler over simmering water. Stir continually until chocolate has melted. Cover a cookie sheet with wax paper and draw two six-inch circles on the paper. Spread the chocolate evenly inside the circles approximately ¼ inch thick. Chill in refrigerator until hard. Remove from refrigerator and allow to rest for a few minutes. Measure eight equal wedges and cut the chocolate. Arrange the wedges or fans on the top of the cake. Serves 6-8.

THE LIFE OF THE PARTY— Kahlua's here. Let the party begin. You need only add good friends to the world's most versatile liqueur.

Kahlúa Root Beer Float
Add 1 oz. Kahlua
1 oz. cola
Dash of Galliano
Scoop of vanilla ice cream
Fill-up with club soda

Kahlúa Brave Bull
Equal parts Kahlua and tequila over ice with a twist lemon.

Kahlúa Smith & Kerns
1 oz. Kahlua
4 oz. cream over the rocks. Add club soda. For something special, blend with ice cream.

Kahlúa Colada
1½ oz. Kahlua
1 oz. coconut cream
2 oz. pineapple juice
1 cup crushed ice—blend and pour into tall glass.

Kahlúa Party Crunch Cake

1¼ cups sifted cake flour
1½ cup sugar
½ cup egg yolks (6 large)
2 tablespoons Kahlua
2 tablespoons water
1 tablespoon lemon juice
1 cup egg whites (8 large)
1 teaspoon cream of tartar
1 teaspoon salt
Kahlua Crunch
Kahlua Cream

Sift flour with ¾ cup sugar into small bowl of mixer. Make a well in center and add egg yolks, Kahlua, water and lemon juice. Beat until smooth. Beat egg whites in large mixer bowl with cream of tartar and salt, to very fine foam. Gradually add remaining ¾ cup sugar, 2 tablespoons at a time, continuing to beat to firm meringue. Pour batter slowly over meringue, folding until blended (do not stir). Turn batter into ungreased tube pan, 10 x 4 inches. Bake in moderate oven (350 degrees F) 50 minutes, or until top springs back when lightly touched. Turn pan upside down, placing tube over neck of a bottle. Let stand until cold. Prepare Kahlua Crunch. Remove cake from pan and cut into 4 even layers. Reassemble layers with about half Kahlua Cream between. Spread remainder over sides and top. Cover cake generously with crushed Kahlua Crunch, pressing gently with hands. Mark cutting lines on top, and down the side of cake with knife. Refrigerate until served. Makes 16 servings.

Kahlúa Crunch: Measure 1½ cups sugar, 2 tablespoons water, ¼ cup Kahlua, and ¼ cup white corn syrup into narrow, deep heavy pan. Stir, then bring to boil and cook to 310 degrees F (hard crack stage). Remove from heat and add 3 teaspoons soda (free from lumps). Mixture will foam rapidly when soda is added. Stir brisky just until mixture thickens, do not break down foam with excessive stirring. Turn out into ungreased 9-inch square pan; do not stir. Let stand until cold. Knock out of pan and crush with rolling pin to coarse crumbs.

Kahlúa Cream: Beat 2 cups whipping cream with 2 tablespoons Kahlua and 1 tablespoon sugar until stiff.

Kahlúa Chocolate Walnut Squares

1¼ cups sifted all-purpose flour
¾ teaspoon baking powder
½ teaspoon salt
½ cup soft butter or margarine
¾ cup brown sugar (packed)
1 large egg
¼ cup Kahlua
1 cup semi-sweet chocolate pieces
⅓ cup chopped walnuts
1 tablespoon Kahlua for tops of bars
Brown Butter Icing

Resift flour with baking powder and salt. Cream butter, sugar and egg together well. Stir in Kahlua, then flour mixture, blending well. Fold in chocolate pieces and walnuts. Spread evenly in greased baking pan (7 x 11 x 1½ inches). Bake in moderate oven (350 degrees F) 30 minutes, or until top springs back when touched lightly in center. Remove from oven, cool in pan 15 minutes, then brush top with remaining tablespoon Kahlua. When cold, spread with Brown Butter Icing. When icing is set, cut into bars, about 1¾ x 1½ inches. Makes 2 dozen.

Brown Butter Icing: Place 2 tablespoons butter in saucepan over low heat. Heat until lighty browned. Remove, add 1 tablespoon Kahlua, 2 teaspoons milk or light cream, and 1⅓ cups sifted powdered sugar. Beat smooth.

Kahlúa Truffles

12 oz. semi-sweet chocolate
4 egg yolks
⅓ cup Kahlua
⅔ cup butter, unsalted
cocoa, not sweetened
ground almonds

Melt chocolate in top of a double boiler over simmering water. Remove from heat; cool to room temperature. Add yolks, one at a time, stirring constantly till thoroughly blended. Mix in Kahlua; return to simmering water for 2-3 minutes, stirring constantly. Pour mixture into bowl of electric mixer. Beat in butter, a tablespoon at a time. Continue beating mixture until it is fluffy in texture. Cover with plastic wrap; refrigerate for 4 to 5 hours or overnight. Roll into ¾ inch balls; then in bitter cocoa or nuts. Refrigerate until ready to use. To freeze; place in a container with wax paper between layers. Yields 3 dozen.

DINING ADVENTURES can be yours every day. Indoors or outdoors, simply add the special flavor of Kahlua to entrées and other good foods from baked beans to yams. And don't forget to experiment with your own favorites.

Kahlúa Colorado Bulldog

1 ½ oz. Kahlua, 2 oz. cream over ice, add float of cola.

Kahlúa & Fresh Fruit

- 1 ½ qts. fresh fruit
- 3 tbs. brown sugar/ packed
- ¾ cup Kahlua

Combine chilled fresh fruit, cut into ¾" pieces. Add brown sugar, sprinkled. Add Kahlua. Mix gently. Cover, refrigerate 30 minutes. Use alone or as topping for ice cream, shortcake, tarts and dessert crêpes.

Chili Kahlúa

- ¼ cup vegetable oil
- 2 onions, chopped
- 2 cloves garlic, minced
- 2 lbs. ground beef
- ½ bell pepper, chunked
- 1 lb. 12 oz. can tomatoes semi-drained
- 1 tbs. tomato paste
- ¼ cup parsley, chopped
- 1 tsp. crushed marjoram
- 1 tsp. crushed oregano
- 1 tsp. crushed cumin
- 3 tbs. chili powder
- 2 tsp. salt
- 1 tsp. red cayenne pepper
- ½ cup Kahlua
- 1 1 lb., 11 oz. can red kidney beans, semi-drained
- Grated cheddar cheese,
- Chopped onion garnish

In 4-quart pot, heat oil, add onions, garlic and saute until soft. Add meat and brown. Add next 10 ingredients and mix well. Add Kahlua. Increase heat until mixture simmers. Add beans, simmer partially covered for 45 minutes. Serve topped with cheese and onions. For enchiladas, fill tortillas and place seam-side down in pan. Add 2 tbs. Kahlua to enchilada sauce. Broil until cheese melts (3 min.). Serves 6. Yields 2 ½ quarts.

Kahlúa Candied Yams

- 4 medium-size yams
- ¼ cup butter
- ⅓ cup brown sugar
- ¼ cup Kahlua

Boil yams to tender but firm. Peel, halve lengthwise. In heavy fry pan, melt butter and sugar. Add Kahlua and cook 1 minute. Add yams, coating all sides. Cover, simmer 15 minutes, turning once. Serves 4-6.

Kahlúa Baked Beans

- 4 1-lb. cans oven baked beans
- 1 cup Kahlua
- ¼ cup chili sauce
- 1 tbs. mustard
- 1 tbs. molasses

Mix ingredients and let stand 4 hours or overnight—before baking 50-60 minutes at 375°. Serves 8-10.

Kahlúa Chocolate Cake

- 3 egg whites
- ¾ cup granulated sugar
- ½ cup shortening
- 1 cup light brown sugar/ packed
- 3 egg yolks
- 2 ¼ cups flour
- ½ cup unsweetened cocoa powder
- 1 ½ tsp. baking soda
- ¾ cup strong cold coffee
- ¾ cup Kahlua

Grease and flour two 9-inch cake pans. Pre-heat oven 375.° Beat egg whites to soft peaks. Slowly add granulated sugar. Beat to stiff peaks. Set aside. Cream shortening and brown sugar until fluffy. Add egg yolks *one at a time,* beating well after each. Sift flour, cocoa, baking soda together. Add to creamed mixture alternately with coffee and Kahlua, beating well with each addition. Fold egg whites into batter. Pour into pans. Bake 30 to 35 minutes or until done. Cool 10 minutes. Turn out on wire racks. Cool before frosting.

Kahlúa Frosting

- 6 tbs. butter
- 1 lb. sifted powdered sugar
- 3 tbs. unsweetened cocoa powder
- 3 tbs. Kahlua
- 2-3 tbs. hot coffee

In bowl, cream butter. Add sugar and cocoa. Beat while adding Kahlua. Continue beating while adding hot coffee to a thick, smooth consistency.

Kahlúa Chicken & Ribs

- ¾ cup Kahlua
- ½ cup chili sauce
- 3 tbs. pineapple juice
- 2 tbs. cornstarch
- 3 lbs. cut-up chicken *OR*
- 3 lbs. spare or beef ribs

This super barbeque sauce recipe may be doubled for use with chicken AND ribs. Combine and mix first three ingredients in saucepan. Make thin paste of cornstarch in small amount of water. Warm ingredients, slowly adding cornstarch mixture while stirring. Baste chicken and/or ribs with sauce. Barbeque over medium-to-low heat coals, turning and basting every 8 minutes, 30-40 minutes. Serves 4 to 6.

Kahlúa Baked Ham

- 10 lb. precooked ham
- ¾ cup brown sugar
- 3 tbs. Kahlua
- ½ cup Kahlua
- 2 tbs. dry mustard
- Whole cloves

Place ham with rind on a rack in roasting pan, fat side up. Roast in 300° oven, 18 minutes per lb. During last hour, trim rind, score fat (criss-cross) and stud with whole cloves. Sprinkle top with brown sugar, then 3 tbs. Kahlua. Pour ½ cup Kahlua mixed with mustard into pan. Baste frequently with pan syrup.

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